



**INTERNATIONAL
OLIVE
COUNCIL**

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DECISION No DEC-18/99-V/2011

**REVISING THE METHOD FOR THE SENSORY ANALYSIS OF TABLE
OLIVES**

**THE COUNCIL OF MEMBERS OF THE INTERNATIONAL OLIVE
COUNCIL,**

Having regard to the International Agreement on Olive Oil and Table Olives, 2005, in particular article 21 concerning the designations and definitions of olive oils, olive-pomace oils and table olives and article 25 concerning standards relating to physical, chemical and organoleptic characteristics and methods of analysis,

Having regard to Decision No DEC-21/96-V/2010 of 21 November 2010 whereby the Council adopted the revised method referenced COI/OT/MO/No 1/Rev. 1 for the *Sensory analysis of table olives*,

Whereas the Members decided to revise the method for the sensory analysis of table olives in order to unify the inter-category limits and the profile sheet scale;

Whereas it is necessary to revise the training guide for tasting panels adopted in November 2010 in order to increase the length of the course to 40 hours;

Whereas a pertinent proposal has been framed by the Technical Committee which, in view of the experience gained in the field of virgin olive oils, has emphasised that it is important to have a revised method for improving the classification of table olives and an official guide for panel training;

Whereas the application of such a method would enable harmonisation of the procedures for characterising the sensory attributes of table olives,

DECIDES

The revised method for the *Sensory analysis of table olives* referenced COI/OT/MO No 1/Rev. 2 of November 2011 shall be adopted.

Madrid (Spain), 25 November 2011.